

SATURDAY,
FEBRUARY 14
5:00 PM-9:00 PM

Tapas ON THE Trails



VIP BUBBLES & BITE

Mercat Brut Cava & Caviar Blini

FIRST COURSE

Smoked Salmon Bruschetta

WINE PAIRING

Pavette Sauvignon Blanc

BEER PAIRING

Lawnmower

SECOND COURSE

Ahi Tuna Ceviche

WINE PAIRING

Chemistry Blanc de Blancs – Bubbles

BEER PAIRING

Grand Prize

THIRD COURSE

Duck Confit Hand Tart

WINE PAIRING

CVNE Organic Tempranillo

BEER PAIRING

Tarnation

PALATE CLEANSER

Strawberry Basil Sorbet

FOURTH COURSE

Short Rib and Fried Risotto Cake

WINE PAIRING

Grounded by Josh Phelps Cabernet Sauvignon

BEER PAIRING

Amber Ale

FIFTH COURSE

Heart-Shaped Chocolate Chiffon Cake

WINE PAIRING

Poggio Costa Prosecco Doc Rosé

BEER PAIRING

Irish Hello